

METRIC

A-A-20327
June 17, 1999

COMMERCIAL ITEM DESCRIPTION

CRANBERRY JUICE, BLENDS, ONE HUNDRED PERCENT

**The U.S. Department of Agriculture (USDA) has
authorized the use of this Commercial Item Description.**

1. SCOPE.

1.1 This Commercial Item Description (CID) covers cranberry juice blends containing 100 percent juice, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. CLASSIFICATION.

2.1 The 100 percent cranberry juice blends shall conform to the following type and sizes specified in the solicitation, contract, or purchase order.

Types and sizes.

- Type I** - Cranberry Apple
- Type II** - Cranberry Blueberry
- Type III** - Cranberry Blackberry
- Type IV** - Cranberry Blueberry Grape
- Type V** - Cranberry Grape
- Type VI** - Cranberry Peach

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Program Head, Food Quality Assurance Program (FQAP), Fruit and Vegetable Programs, Agricultural Marketing Service (AMS), USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, or FAX (202) 690-0102.

FSC 8915

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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Type VII - Cranberry and Key Lime

Type VIII - Cranberry Kiwi

Type IX - Cranberry Peach Mango

Type X - Cranberry Raspberry

Type XI - Cranberry Strawberry

Type XII - Other

Container size 1 - 454 grams (16 ounces) glass or plastic bottle

Container size 2 - 709 grams (25 ounces) glass or plastic bottle

Container size 3 - 1.36 liter (46 ounces) glass or plastic bottle

Container size 4 - 1.42 liter (48 ounces) glass or plastic bottle

Container size 5 - 1.89 liter (64 ounces) glass or plastic bottle

Container size 6 - Other

3. SALIENT CHARACTERISTICS.

3.1 Processing: The 100 percent cranberry juice blends shall be prepared by blending cranberry juice or juice concentrate and filtered water, natural flavors, and ascorbic acid, to produce a clear bright liquid. The cranberry juice is then blended with the juice or juice concentrates from various fruits that are sound, clean, and mature. The 100 percent cranberry juice blends shall be processed using good manufacturing practices. No artificial colors, flavors, sweeteners, high fructose, corn syrup or acids shall be added. The 100 percent cranberry juice blends shall be packed in hermetically sealed containers and shall be sufficiently processed by heat to assure adequate sterilization.

3.2 Ingredients: The 100 percent cranberry juice blends shall contain reconstituted juice concentrates from clean, sound, mature, fruits. The 100 percent cranberry juice blends shall contain cranberry juice, other fruit juices appropriate for the type of cranberry juice blend, ascorbic acid (Vitamin C), natural flavors, and filtered water. The 100 percent cranberry juice blends may be fortified with other vitamins and minerals with established Reference Daily Intakes (RDIs).

3.2.1 Ascorbic acid: Ascorbic acid shall be of Food Chemicals Codex purity.

3.3 Finished product:

3.3.1 Flavor and odor: The 100 percent cranberry juice blends shall possess a distinctive flavor and odor of the particular blend specified by the purchaser.

3.3.2 Color: The 100 percent cranberry juice blends shall possess the bright characteristic color typical of the particular blend specified by the purchaser.

3.3.3 Defects: The product shall contain no coagulation of pulp, shall be free of seed particles and rag, and shall contain no peel, or other extraneous plant material.

3.3.4 Foreign material: All ingredients shall be clean, sound, wholesome, and free from glass, dirt, insect parts, burnt, scorched, stale, sour, rancid, musty, and evidence of rodent or insect infestation.

3.3.5 Age requirement: The 100 percent cranberry juice blends shall be not more than 60 days old prior to delivery.

3.4 Analytical requirements: Unless otherwise specified in the solicitation, contract, or purchase order, the 100 percent cranberry juice blends shall have the following analytical requirements.

3.4.1 Soluble solids: The soluble solids ($^{\circ}$ Brix) shall be between 12.5° and 17.0° Brix.

3.4.2 Acidity: The acidity (Anhydrous citric) shall be not less than 0.40 grams/100 mL.

3.4.3 Ascorbic acid: The 100 percent cranberry juice blends shall be fortified with not less than 100 percent of the RDI (60 mg) for Vitamin C (Ascorbic acid) per 240 ml (8 fluid ounce) serving size.

3.4.4 Analytical procedure: When specified in the solicitation, contract, or purchase order that the 100 percent cranberry juice blends are to be tested, one unopened container sample unit shall be submitted from each lot for testing.

3.4.5 Preparation of sample: The sample shall be prepared in accordance with the following Official Methods of Analysis of the AOAC International, Method 965.31.

3.4.6 Analytical testing: When specified in the solicitation, contract, or purchase order, analytical analyses shall be made in accordance with the Official Methods of Analysis of the AOAC International or other method as follows:

<u>Test</u>	<u>Method</u>
Soluble solids	932.12
Acidity (Anhydrous citric)	942.15
Ascorbic acid	Indophenol Photometric Method (Association of Vitamin Chemists, Incorporated [Loeffler Ponting Modification] Methods of Vitamin Assay - 3rd Edition)

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3.4.7 Test results: The test results for soluble solids shall be reported to the nearest degree brix. The test results for acidity (anhydrous citric) and ascorbic acid (Vitamin C) shall be reported to the nearest 0.01 gram per 100 ml. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered 100 percent cranberry juice blends shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the 100 percent cranberry juice blends in the commercial marketplace. Delivered 100 percent cranberry juice blends shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 5.1 or 5.2.*

5.1 Product conformance. The 100 percent cranberry juice blends provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same 100 percent cranberry juice blends offered for sale in the commercial market. The purchaser reserves the right to require proof of such conformance.

5.2 USDA certification. When required in the solicitation, contract, or purchase order that the 100 percent cranberry juice blend quality or acceptability or both be determined, the Processed Products Branch (PPB), USDA shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The 100 percent cranberry juice blends shall be examined or analyzed, or both, in accordance with applicable provisions in the CID, solicitation, contract, or purchase order, and when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchaser shall specify:

- The type(s), and container(s), of 100 percent cranberry juice blends.
- When analytical testing is to be done.
- When analytical requirements are different than specified.
- Product conformance (5.1) or USDA certification (5.2).

7.2 USDA certification contact.

For USDA certification, contact the Branch Chief, PPB, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247 or telephone (202) 720-4693 or FAX (202) 690-1527.

7.3 Sources of documents.

7.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the Food Chemicals Codex may be obtained from: **National Academy Press, 2101 Constitution Avenue, NW, Washington, DC 20418.**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

Copies of the Methods of Vitamin Assay may be obtained from: **Association of Vitamin Chemists, Incorporated, 3413 Commercial Avenue, Northbrook, IL 60062.**

7.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, USDA STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

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Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

CIVIL AGENCY COORDINATING ACTIVITIES:

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